



FOOD MENU

Vol 56, Issue Thirty Two 2017 13th St. Boulder, Colorado 720.328.8328 Winter Edition

OUR STORY

The Bohemian Biergarten was created and founded by Zdenek Srom in 2013. Zdenek immigrated from his hometown of Boskovice, Czech Republic in 1996. As a beer drinking, Gastro inspired designer, builder and painter, he was able to execute his vision of a true European gastropub. The original bricks and vaulted ceilings found in this historical building provide the perfect backdrop for an old pub. The tables you are seated on were built out of 150-year-old reclaimed lumber and the railings and the light fixtures date back to the early 1900's. Our menu is inspired by Central European Cuisine from Germany, Czech Republic, Hungary, Poland and Austria. Let us transport you to another place and time with our ambience, imported classic European beers, authentic glassware, Central European food, timeless design, and quality service. Na zdraví! Executive Chef: Bradly Hartman, General Manager: David Caughey

APPETIZERS

Polish Pierogies choice of one:

Cheese & Potato

Spinach & Feta

Served boiled or fried w/ spicy pierogi sauce. Garnished w/ mushrooms, onions, garlic, and red pepper flakes. **\$13**

Das Pretzel traditional Bavarian soft pretzel served with haus made mustards **\$9** + haus bier cheese **\$2**

+
Pretzel Sausage local frankfurter wrapped in pretzel. **\$10**
+haus bier cheese **\$2**

Haus Deviled Eggs red onion, dill pickle and chive oil. Crispy bacon optional. **\$10**

Handcut Steak Tartare black angus filet mignon, traditional seasonings, crispy shallots and toasted baguette. Egg yolk optional but suggested. **\$16**

Crispy Czech Style Gnocchi **\$14**
Choice of:
Crispy bacon, gruyere and sour cream or Forest mushroom ragout, gruyere and chives (v)

Austrian Style Spaetzle made with farmers cheese. Topped with melted gruyere and chives. **\$14** (central european mac and cheese)

German Style Potato Pancake crispy pork belly, spiced apple butter, and green onion. **\$14**

SALADS

Small House Salad choice of cider-shallot, house balsamic dressing or creamy dijon dressing. **\$7**

Biergarten Salad butter lettuce, bacon lardons, red onion, herbed croutons, buttermilk blue cheese, cucumber, hard cooked egg, pickled red pepper, creamy Dijon dressing. **\$15**

Bohemian Beet Salad mixed greens with beets, shallots and goat cheese topped with house balsamic vinaigrette and garlic walnuts. (gf) **\$14**
+ grilled chicken breast/
chicken or pork schnitzel! **\$7**

ENTREES

Bohemian Beef Goulash slow cooked black angus beef, hungarian paprika, bread dumpling, sour cream, chives. **\$24**

Chicken or Pork Schnitzel Served w/ lemon & capers and herbed potato salad. Choice of cucumber or beet salad. **\$18** + fried egg **\$2**

Haus Sausage Plates

choice of one:

Polish (smoked beef & pork)

Bratwurst (pork & beef)

Linguisa (spicy, smoked pork & beef)

Specialty sausage- please ask for details

Served w/ sauerkraut, fries, pretzel bread. **\$15**

Pork Snekbraten **\$28**

slow braised pork shoulder, served over spaetzle and red cabbage with a dijon mustard demi glace reduction

Fish & Chips wild caught pangasius fried in our house made bier batter. Served with tarter sauce, coleslaw and fries. **\$19**

Jager Schnitzel choice of either chicken or pork. Served with creamy mushroom sauce, red cabbage your choice of gruyere cheese fries or spaetzle. **\$22**

Pan Seared Black Angus Steak Tips green peppercorn sauce, shallot confit, petite salad and fries. **\$24**

SANDWICHES

Reuben Sandwich on pretzel bagel, Custom corned beef, melted gruyere cheese, russian dressing, sauerkraut, coleslaw, fries. **\$16**

Crispy Schnitzel Sandwich pork or chicken on toasted baguette, butcher's mayonnaise, cole slaw, pickles, fries. **\$16**
+ cheddar cheese **\$1** + bacon **\$2**

Biergarten Burger 100% Colorado Angus beef on pretzel bun, cheddar cheese, butcher's mayonnaise, butter lettuce, pickles, fries. **\$16**
+ fried egg **\$1** + bacon **\$2**

Bohemian Boca Burger on pretzel bun, cheddar cheese, butcher's mayonnaise, butter lettuce, pickles, fries. (v) **\$15**

DESSERTS

Warm Apple Strudel with creme anglaise, creme chantilly, candied walnuts and salted caramel. **\$9**

Butterscotch Pot De Creme chilled butterscotch custard with homemade butter cookies, shaved dark chocolate and creme chantilly. **\$9**

SIDES

Fries **\$6**

Sauerkraut **\$4**

Cucumber Salad **\$5**

Herbed Potato Salad **\$5** + Bacon **\$1**

Marinated Beets **\$5**

Braised Red Cabbage **\$5**

Spaetzle **\$7**

SINCE 2013



@thebiergarten



ON TAP

Pilsner Urquell, CZ 4.4%

Staff Favorite

the world's first pilsner beer, truly the best!

Warsteiner Pilsener, GER 5.6%

a refreshingly pale golden pilsener with a clean taste perfectly balanced with hints of barely malt subtle yeast tones & light hoppiness

Warsteiner Premium Dunkel, GER 4.8%

a rich dark amber beer, with full flavored, smooth taste nicely accented with roasted malts & bottom fermented yeast tones

Paulaner Hefeweizen, GER 5.5%

the traditional unfiltered hefe-weizen naturally cloudy and warm silky gold

Bohemian IPA, CO 6.5%

prominent hops, malty & crisp an all american ipa. slightly hazy amber color with a thick white head. medium hoppy bitterness with a slightly fruity aftertaste

LOCAL COOLER

Left Hand Sawtooth Amber Ale \$6

Longmont, CO

Avery Lager \$5

Boulder, CO

Great Divide Strawberry Rhubarb Sour \$7

Denver, CO

Hacker Pschorr Munich Gold, GER 5.5%

this brilliantly golden lager features a medium body with hints of nectarine & golden raisin

Wibby Wibtoberfest, CO 5.4%

a traditional oktoberfest marzen, malty & sweet

Weihenstephaner Hefeweiss Dunkel, GER 5.3%

dark wheat beer, fruity fresh sweetness, hints of banana, roasted malt & a light caramel taste

Wibby Volksbier Vienna, CO 5.5%

mild amber, malty lager brewed with all german ingredients. 'the people's beer!'

Hard Pumpkin Cider, CO 5.0%

this crisp cider will have you ready for pumpkin pie even before it is out of the oven

Paulaner Oktoberfestbier, GER 5.8%

germany's favorite oktoberfest beer! a perfect balance of light hops & malt

Upslope Citra Pale Ale \$5

Boulder, CO

Upslope Rocky Mountain Kolch \$5

Boulder, CO

June Shine Mango Hard Kombucha \$7

CA



WHITE WINE

(glass/bottle)

House: Domain Paul Mas \$7/\$24 (France)

Elisabetto Prosecco \$9/\$32 (Italy)

Azienda Agricola Giorgio

Zaglia Pinot Grigio \$9/\$32 (Italy)

Avia Chardonnay

Chardonnay \$8/\$28 (Slovenia)

Sturmwolken Riesling \$10/\$36 (Germany)

Joseph Cattin Gewurztraminer

\$11/\$42 (France)

Hugl Weine

Gruner Veltliner \$8/\$28 (Austria)

Joseph Mellot Sincerite Rose \$10/\$36

(France)

RADLER

Original Radler \$6

Lager and Sprite

RED WINE

(glass/bottle)

House: Zweigelt \$7/\$24 (Austria)

RUCA Malen

Malbec \$10/\$36 (Argentina)

Chateau le Calvaire

Bordeaux Superieur \$9/\$32 (France)

Domaine Rudel Pinot Noir \$9/\$32 (France)

Domaine St. Patrice

Cotes-Du-Rhone \$11/\$42 (France)

BIER COCKTAIL

Honey Bite \$9

wild cider and paulaner

hefeweizen topped with honey

COCKTAILS



Moscow Mule \$11

smirnoff russian vodka, ginger beer, muddled limes and simple syrup.

French 75 \$13

prosecco, tanqueray gin, fresh muddled lemon juice and twist

Kraampus \$14

altos silver tequila, raspberry liquor, lime juice and ginger beer.

The Grinch \$15

Tangeray, green chartreuse, schladerer obstwasser, freshly squeezed lime

Yuletide Punch \$14

bacardi, amaretto disaronno, cherry juice, pomegranate juice, muddle lime, topped with prosecco

Frosty The Snow Marg \$14

suerte blanco tequila, cointreau, freshly squeezed lime, simple syrup, coconut milk, sugar rim

Under the Mistletoe \$14

pama liqueur, ketel one citroen, fresh lemon, simple syrup and orange blossom water, topped with prosecco

Haus Gluhwein \$12

warm, spiced red wine simmered with sugar, oranges, cinnamon

Bohemian Hot Toddy \$14

bulleit bourbon, becherovka, fresh lemon and honey

20% Gratuity will be added to parties of 6 or more. No more than 5 people may split one bill. We ask that parties of up to 6 respect a table limit of 1 1/2 hrs, parties of 8 or more 2 hrs.



HELP US SAVE THE PLANET ONE STRAW AT A TIME! WATER WILL BE SERVED BY REQUEST.